# SCP109-8

## linea

**60 cm Oven, Electric, Termoventilated 8 functions. Pyrolitic. Line Linea, St.steel Energy Rating A**

**EAN13: 8017709130053**

**AESTHETICS and COMMANDS**

Line Linea

Stainless Steel and Stopsol glass

**Back-lit knobs**

**1 LED Display**

**FUNCTIONS/ OPTIONS/ TEMPERATURE**

**6 Cook functions including: Turbo**, ECO cooking function with power saving consumption (1,80 kW); Rotisserie Function

**2 Automatic clean functions: Pyrolisis and Eco Pyrolisis**

**Electronic programmer with**: minute minder, end cooking (automatic switch off), automatic switch on

End cooking acoustic alarm

Additional options: Showroom mode, **Limited power consumption mode (nominal power < 2.3 kW), Locking function (Child safety lock)**

Electronic control of the temperature

**Rapid pre-heating**

Cooking temperature range: 30-280 °C

**CAVITY**

**Big 60 L cavity**

4 cooking levels

Embossed guides

**“Ever Clean” Enamel**

**Roof liner**

1 halogen light

Full glass inner door

Removable internal glass for cleaning

**SAFETY**

**“Cool door” 4 glasses**

Tangential cooling system

Automatic heating elements/fan switch off when the door is open

Door block during pyrolisis

**TECHNICAL DATA**

Oven capacity: 60 L

Nominal power: 3,00 kW

Grill power: 1.80 kW

Voltage/Frequency: 220-240 V - 50 / 60 Hz

**STANDARD ACCESSORIES:**

1 Traditional tray (20 mm), 2 Racks, **1 Rotisserie kit**

## Functions

## Versions

- **SCP109SG8** - Silver Glass
- **SCP109N-8** - Black
- **SCP109B-8** - White

**SMEG S.p.A.**
**Via Leonardo da Vinci, 4**
**42016 Guastalla (RE)**
**Tel. 0522 821 1**

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multifunction pyrolitic self-cleaning
60 cm
stainless steel/glass
energy rating A

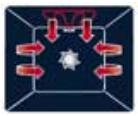
## Main Oven

**ECO:**
The Eco setting is a fast preheat function, which combines grill, fan and lower element to achieve optimum energy efficiency. Only to be used prior to selecting the main cook function for a fast preheat.

**Upper and lower element only:**
This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.

**Rotisserie with full grill:**
These symbols allow use of the rotisserie with full grill.

**Fan with upper and lower elements:**
The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.



**Fan with grill element:**
Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.

**Circulaire with upper and lower elements:**
The use of the fan with both elements allows food to be cooked quickly and effectively on a number of shelves. Ideal for roasts and large joints that require thorough cooking. There is no transference of smells or flavours when using this function. This function offers a similar result to rotisserie, it moves the heat around the food, instead of moving the food itself, enabling any size or shape to be cooked, and not only items that will fit onto a rotisserie.

**Pyrolitic:**
The Eco pyrolitic cleaning function can be selected when the oven has a lighter build up of dirt. This function has a maximum duration of 1.5 hours.

**Pyrolitic :**
Pyrolitic cleaning at 500°C destroys all the dirt deposits inside the oven. The process can be set from 1.5 hours to 3 hours, depending on the degree of dirt build up.

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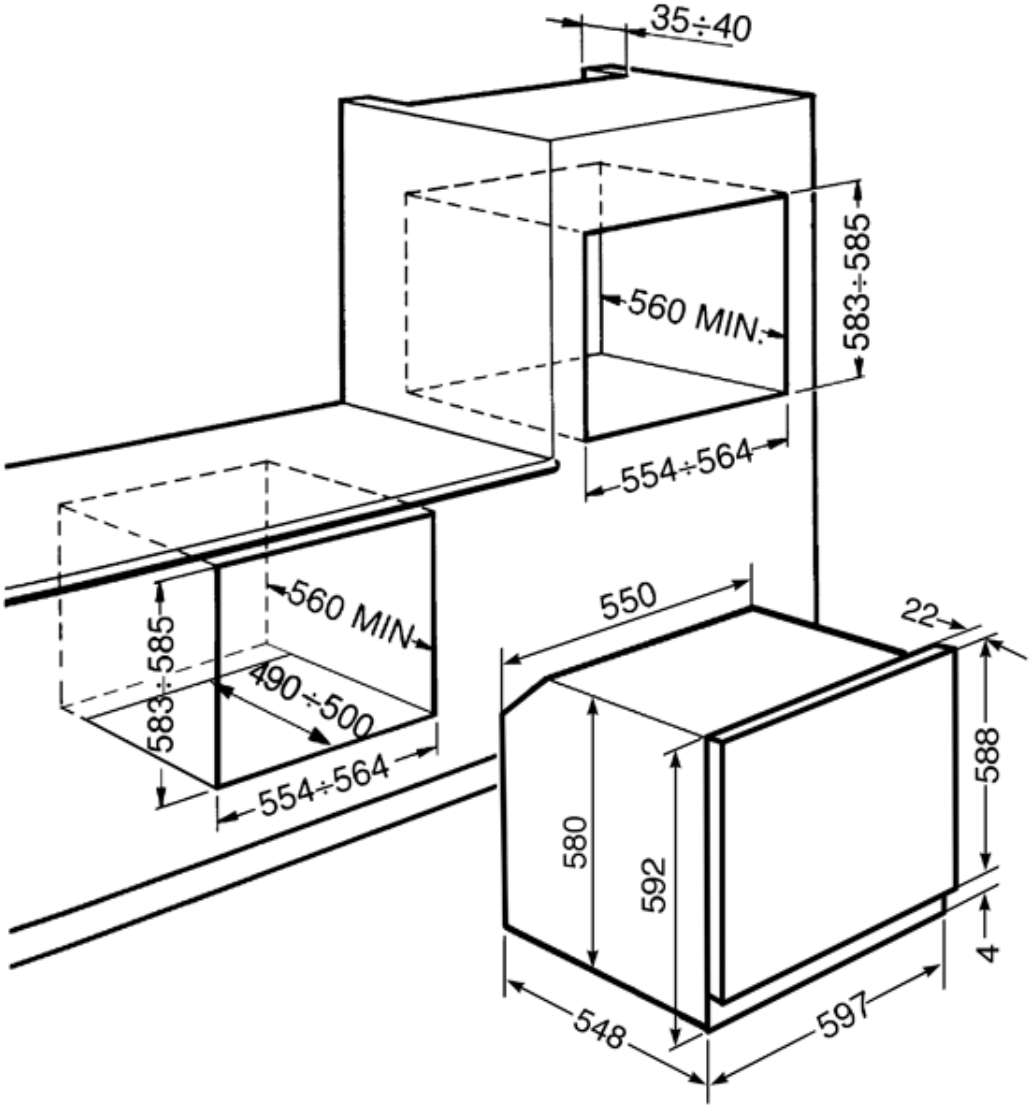


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